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Tools

The Tribune Institute

HOUSEKEEPING AS A PROFESSION

Tested
Foods

Thanksgiving Dinners for the Family and Party Menus Galore

Here Are Plans for Twelve Covers or Two, Using Historic Holiday Dishes and New Ones

By Virginia Carter Lee

IN THE menus given for the Thanksgiving dinners we have tried to cater for different-sized holiday parties, from the large dinner of twelve covers down to the simple repast for the young couple who are perhaps eating their first Thanksgiving dinner together in the new home.

The historic Thanksgiving turkey has been the piece de resistance of the holiday dinner from the Colonial days, when it cost only the powder and shot of the hunt to bring them down, to the present day, when the caterer pays as high as 65 cents a pound for a plump, selected bird.

In buying a turkey purchase one weighing not more than ten or twelve pounds, as the smaller birds are apt to be more tender, and be sure that it is heavy for its size, and not a large, bony frame with but little meat upon it.

If a number of guests are to be entertained (as in the family party of twelve) an eleven-pound turkey will be ample, provided a juicy, spiced baked ham is also served. Few dishes are better than sliced turkey and waterlike slices of ham with a crusty, crisp edge of delicate fat.

In stuffing the turkey preference is given to either chestnut or oyster dressing. Both are excellent, although, if the latter is decided upon, be generous with the oysters and add them drained if a dry stuffing is liked, or add a little of the oyster liquor if a moist dressing is desired.

Roast capon or duck are second choice to turkey, and even a tasty chicken and oyster pie, of New England fame, will furnish an ideal Thanksgiving feast. The capon sells for about 60 cents a pound, duck for 50 cents and fowl for about 45 cents a pound.

In planning the holiday menus given it must be borne in mind that, although the total cost may seem excessive, there will probably be sufficient left-overs to furnish at least two or more additional meals, which will, of course, materially lessen the cost of the original outlay.

It must also be remembered that a dinner for two will cost more in proportion than an even more elaborate one for a larger number, so if the dinner is to be a small one be satisfied with fewer courses, but have each as nearly perfect as possible.

Plans for Holiday Suppers

In arranging for the Thanksgiving supper two sample menus are suggested. These are served for six persons and are rather hearty in character. The combinations of cold turkey and hot panned oysters or turkey salad and crisp fried oysters will be found delicious, and if one does not care for a separate oyster course make the oyster or chestnut dressing into small, flat cakes and saute in hot bacon fat.

In the family dinner for four the Indian pudding with ice cream furnishes a particularly delectable dessert course. This is another New England dish, and a maple, coffee or vanilla cream made with nuts goes particularly well with the pudding, which must be warm, but not hot.

The hot pumpkin turnovers should be made very small and the pumpkin filling quite highly spiced. Serve them in place of fancy cakes with the nougat mousse. The mousse, which is quite a party dessert, is made by beating until very stiff two quarts of heavy cream and adding three-quarters of a cupful of powdered sugar, one-eighth of a teaspoonful of salt, half a teaspoonful of sweet almond extract, one teaspoonful of vanilla extract, half a cupful of quartered marshmallows, half a cupful of shredded blanched almonds, and a quarter of a cupful of chopped pistachio nuts. Pour into a mold with a water-tight cover and bury in ice and rock salt for four hours before serving.

To prepare the sage and peanut dressing for the duck use a cupful and a half of grated breadcrumbs, salt and paprika to taste, one slice of grated onion, three tablespoonfuls of chopped celery tops, half a teaspoonful of powdered sage, two teaspoonfuls of peanut butter and a quarter of a cupful of roasted peanuts run through the food chopper.

Should the holiday menus for supper be deemed too hearty, try serving delicate turkey sandwiches made with hot biscuits or finger rolls and crisp lettuce leaves. These are delicious with hot coffee. Or serve deviled eggs, using a bit of the cold

turkey, chopped parsley, minced canned pimiento, the mashed egg yolks and some of the giblet gravy as the filling.

A Thanksgiving dinner is very apt to make your family and guests thirsty, so a cold beverage, made with cider, ginger ale and one of the carbonated waters will be very acceptable for supper, especially if the main dish of the supper be a hot one.

The High Spots
In Holiday Dinners

A HARVEST salad and cheese biscuits of a new kind to serve with it and the beloved sweet potato

Family Dinner for Twelve, Cost \$19.00

Cream of Corn Soup	Oyster Dressing	Baked Virginia Ham
Olives	Creamed Onions	Candied Sweet Potatoes
Macedoine Salad	Cheese	Crackers
Mince Pie	Nuts and Raisins	Fruit
Cider	Coffee	

Dinner Party for Six, Cost \$13.45

Oyster Cocktails	Crackers
Tomato and Celery Bouillon	Finger Rolls
Stuffed Olives	Celery Hearts
Mashed Potatoes	Roast Turkey
Moulded Cranberry Jelly	Cider
Harvest Salad	Deviled Cheese Biscuits
Hot Pumpkin Turnovers	Nougat Mousse
California Grapes	Nuts and Raisins
Coffee	

baked in maple syrup—these and other suggestions in the following recipes should stimulate the "Harvest Home" imagination!

Oyster Dressing

For a ten pound bird, grate sufficient stale bread to make a scant quart. Chop finely, half a green pepper (freed from seeds) and a slice of onion and cook in two tablespoonfuls of hot bacon fat until softened, but not browned. Add to the bread half a cupful of minced celery tops, season to taste with salt and paprika, and stir in a quart of stewing oysters (drained) and a teaspoonful of poultry seasoning.

Harvest Salad

Cut sufficient celery in strips to fill three cups and let them stand in iced, salted water for two hours to cool. Peel six russet pears (drained) cut in halves and remove the cores. Mix together, six table-

spoonfuls of chopped, drained preserved ginger and twelve tablespoonfuls of seeded, quartered Malaga grapes with a little mayonnaise dressing and fill the core cavities of the pears. Arrange the halved pears in nests of the celery

straws, resting on crisp lettuce leaves, sprinkle with six tablespoonfuls of chopped pistachio nuts and pour over a dressing, made from eight tablespoonfuls of salad oil, four tablespoonfuls of lemon juice, a few grains of salt and two

Two Suppers for Serving Six People

Menu to Serve Six, Cost \$2.75

Turkey or Chicken Salad	Fried Oysters
Ginger Ale Cup	Bread Sticks
Raised Thanksgiving Cake	Fruit Jelly

Menu to Serve Six, Cost \$2.40

Bouillon in Cups	Crackers
Caramel Cake	Orange Compote
Cold Sliced Turkey	Panned Oysters
Celery	Olives
Cress Sandwiches	

No allowance is made for cost of Turkey.



Sub-Rosa Calculations That Make the Turkey Last a Week

By Florence Taft Eaton

THE cost of the Thanksgiving turkey is now so great as to make its selection for the November feast a matter for consideration instead of a taken-for-granted fact. Turkey and Thanksgiving are, however, such a happy and time-honored combination as to make the appearance of the royal bird on that "best day of the year" an event to be compassed if possible. If, by a little sub-rosa calculation on the part of the menu planner, we can make even a moderate sized turkey "go" as far as possible and, in the various "last appearances," stretch over several meals, the average cost is lessened appreciably, which may be a potent factor as to our favorable decision.

To begin with, let us, with malice aforethought plan a "hearty" soup. A tomato bisque—a universal favorite in spite of its frequent appearance—or a potato, corn or celery soup, or a delicate "potato chowder de luxe" will always be eaten with enjoyment, and pleasantly dulls the keen edge of appetite. I promise you that no one will remember, when partaking of one of these rich, deliciously seasoned, substantial soups, the cook-book injunction, usually imperative, to serve clear and delicate soups only with a following hearty meat course.

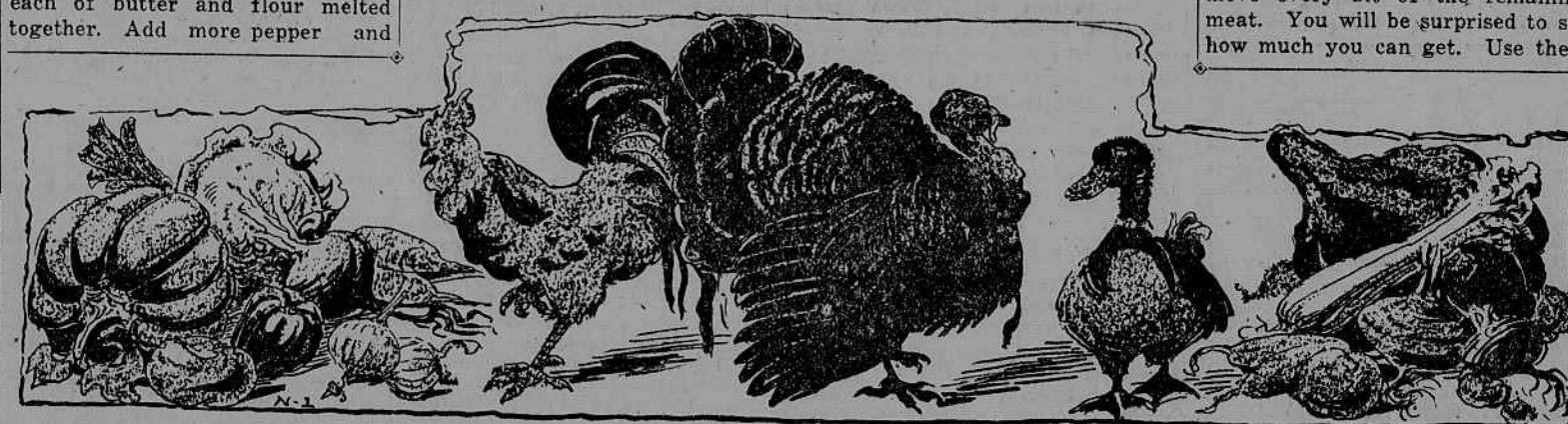
Potato Chowder for Twelve

Six or eight potatoes, sliced thinly in "chips," four onions and four large stalks of celery minced, four slices of fat salt pork, cut in very small dice, salt, pepper and milk.

Fry out the pork in the kettle in which the chowder is to be made until the dice are reduced to golden bits. Add the vegetables, one tablespoonful of salt and one salt-spoonful of pepper, and just cover with boiling water—or part tomato juice (from a can of tomatoes). Simmer until the vegetables are tender but not broken (about half an hour), add two quarts of whole milk, just bring to a boil and thick-

en slightly with two tablespoonfuls each of butter and flour melted together. Add more pepper and

Decorations by Noble Ives



salt if needed, and put a teaspoonful of whipped cream on the top of each serving. This is a delicious and very delicate chowder, and while enjoying it no one—even the children—will be unduly anticipating the turkey.

If a twelve or fourteen pound bird (proportioned to the size of the family) is used, and if the family is not too large, probably enough will be left so that, for the following Sunday dinner, a platter of thinly sliced cold turkey, preceded by a hearty soup, will be available. Slice both white and dark meat and surround with small rounds of the left-over dressing, browned on each side in a little butter or pork fat.

When preparing the turkey for roasting, make a liberal amount of dressing. This will be enjoyed in its first estate, and that left over is a useful and delectable addition to the cold meat.

"Uxbridge dressing" is, to my mind, the very best dressing ever for the Thanksgiving turkey. The day before making it cook the giblets in plenty of boiling water. To prepare this, roll common crackers or dry bread in required amount; add one good-sized onion, one large slice of fat salt pork, two or three stalks of celery, two cold potatoes, all put through the meat chopper. Put in a large bowl, add two minced sausages or a couple of tablespoonfuls of the minced giblets, and

moisten with the broth in which the giblets were boiled until of the consistency to just drop from the spoon. An egg is a good addition, serving to slightly "bind" the dressing, but is not necessary. Add salt, pepper and sage to taste, seasoning rather highly.

As to the use of the giblets, tradition and the taste of the family must be considered. Giblet gravy is delicious, and it may be a must-have on some tables; but at all events, even if you use the giblets in this way, you must take out a little after mincing, to enrich and flavor the dressing—unless sausage is used. If giblet gravy is not a traditional accompaniment, make a plain gravy—which will, of course, be a rich and abundant by-product of roasting so large a bird—and save the giblets for a main "hearty" for a succeeding family lunch or supper.

Giblet Toast

Mince the giblets and heat in a rich, thick sauce (save a little of the broth in which cooked as a foundation, or use a little stock from the inevitable turkey soup), add one teaspoonful of chopped parsley and a scrap of onion, combine, and put a liberal spoonful on each of the required number of rounds of hot buttered toast. Garnish with parsley or celery tips and serve. The minced giblets, if some have been abstracted for the dress-

ing or gravy, may be mixed with an equal amount of minced and cooked celery or diced hard-boiled eggs.

If sausages are not as expensive as the turkey, the servings of the latter may be extended by throwing irregularly over the turkey, an hour before taking from the oven, uncut links of small sausages, which will both baste the turkey while cooking and are a delicious addition to it when eaten.

Deviled Turkey Legs

If wished, a hint may be given to the carver, and the legs of the turkey may be left uncut, to deviate for some succulent meal. Remove the bones carefully with a small, sharp knife—the tiny, thin bones will pull out—and fill the cavities with some of the turkey dressing, to which a bit of mustard and cayenne has been added. Bind slices of bacon over the ends, lay in the center of a buttered glass pie plate, surround with a wreath of cooked macaroni which has been moistened with cream or tomato sauce, grate cheese over the macaroni, and set in a hot oven until the cheese is melted and bacon cooked, and all very hot. When serving, slice the turkey legs thinly crosswise. This is a most delectable dish.

After as much as possible of the cold turkey has been sliced off, plan for a leisurely sit-down job, and re-

move every bit of the remaining meat. You will be surprised to see how much you can get. Use these

Deviled Cheese Biscuit

Purchase at the bakery six raised rolls in the shape of large biscuits, split open and spread with softened butter; prepare a mixture of six ounces of grated American cheese, two tablespoonfuls of Worcestershire sauce, a quarter of a teaspoonful of salt, half a teaspoonful of paprika, two tablespoonfuls of melted butter and three tablespoonfuls of chutney. Spread generously on the split rolls and set in a hot oven for eight or ten minutes. Serve with the salad course.

Maple Sweet Potatoes

Boil or steam long, narrow sweet potatoes in their jackets, until almost tender. Remove the skins, cut in lengthwise slices and brown them quickly in deep, hot fat. Drain on brown paper, transfer to a shallow baking dish, dust sparingly with a little salt and granulated sugar and

Family Dinner for Four, Cost \$8.00

Grapefruit Cocktails	Salted Peanuts	Spiced Apples
Celery	Olives	Roast Capon, Malaga and Walnut Dressing
Maple Sweet Potatoes	Cauliflower au Gratin	
Tomato Jelly Salad	Finger Rolls	
Indian Pudding with Ice Cream		
Cider	Nuts and Raisins	Coffee

Family Dinner for Two, Cost \$3.60

Bouillon with Noodles	
Chicken and Oyster Pie or Roast Duck with Sage and Peanut Dressing	Currant Jelly
Candied Sweet Potatoes	Baked Onions
Orange and Celery Salad	
Pumpkin Pie	Cider Punch
Nuts and Raisins	Coffee

Suggestions for Economy in Marketing and Turning Leftovers Into Supper Combinations

pour over a tablespoonful of maple syrup for each slice of potato. Bake in a hot oven for five minutes.

Cider Punch

This is a very refreshing beverage for a hearty dinner. To serve two persons, place in a pitcher half a cupful of cold tea, a few sprigs of crushed fresh mint, half a cupful of sugar, one thinly sliced lemon, one pint of sweet cider, one pint of cracked ice, one pint of carbonated water and a few Maraschino cherries. Stir well before serving.

Malaga and Walnut Dressing

Mix together two cupfuls of grated breadcrumbs, three tablespoonfuls of

melted oleo, one-quarter of a teaspoonful of salt, one-eighth of a teaspoonful of paprika, half a cupful of halved and seeded Malaga grapes, half a cupful of chopped walnuts and one lightly beaten egg. This will be sufficient to fill a six-pound bird.

Panned Oysters

Drain a quart of large oysters and let marinate for several hours in the following dressing: Two tablespoonfuls of grated horseradish, four tablespoonfuls of lemon juice, one teaspoonful of Worcestershire sauce and a quarter of a teaspoonful each of salt and paprika. Drain the shellfish thoroughly, place in the upper part of a chafing dish, with two tablespoonfuls of butter and stir over a moderate heat, until the edges curl—about five minutes. Serve in small, deep dishes with the juice poured over them, or on toast slices.

Concordia Turkey Patties

Make mock patties of rich baking powder biscuit dough rolled thin (one-fourth inch) and baked in two layers—the bottom rounds brushed with melted butter before the tops are added. When baked remove the tops and fill each with creamed turkey and celery if the latter is desired. Place on a hot serving dish, brush the tops with butter, pour more of the mixture around and garnish with a thin square of cranberry.

After-Thanksgiving Quick Stew
Turkey and Celery Escallop

One cup of minced turkey, same amount of dried and cooked celery, one pint of rich, highly seasoned cream sauce. Combine, salt to taste, add one fourth of a teaspoonful of paprika and a dash of cayenne, cover with crumbs and dot with butter and brown richly.

Virginia Escallop

For this dish the giblets or bits of the turkey itself may be used, the former giving a more distinctive flavor. Mince an onion and fry until golden in one tablespoonful of butter, oil or fat. If dried mushrooms are among pantry supplies (which is advised in winter), soak two, mince, and add to the onion while frying. Remove from fire, add from half a cupful to one cupful of minced giblets or turkey and one cupful of cooked dry rice. Moisten all with enough of the turkey broth or any stock until it will drop easily from a spoon, put in a buttered glass baking dish, cover with grated cheese and set in a hot oven until very hot and cheese melted and slightly browned.

Turkey and Oysters

Mix one cup each of bits of turkey, pieces of cooked celery and oysters, crumbs and seasoning. Butter a glass baking dish, put in a layer of crumbs, then oysters, which sprinkle with bits of butter, salt and pepper, then celery, and then turkey. Repeat, if size of dish allows. Cover well with dried bread crumbs, dot with butter, pour over one fourth of a cup of hot milk and cook in a good oven about half an hour.

Turkey Croquettes

Mix one and one-half cupfuls (or desired amount) of minced turkey with one cupful of very thick and highly seasoned cream sauce; use salt, pepper, celery salt, a scrap of onion and a dash of cayenne; spread on a shallow plate, let get cold and mold into croquettes. Dip each into crumbs, then into seasoned egg, to which two tablespoonfuls of cold water have been added, and fry in very hot deep fat. Surround with little ducks molded from seasoned mashed potato to which an egg has been added. Brush the tops of the ducks with a little of the egg reserved for the purpose, and brown slightly in a hot oven; or surround with a border of peas and diced carrots.

Turkey and Celery Escallop

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Genovese Turkey

One cupful of minced turkey or the giblets, one-fourth of a cupful of minced ham, one-half a cupful of cooked spinach, enough hot gravy or cream sauce to moisten very liberally, salt and pepper to taste. With the mixture half fill regulated number of buttered ramkins, fill up with cooked and seasoned rice, grate cheese over each and brown in a hot oven. Macaroni or spaghetti may be substituted for the rice, and spinach omitted if not on hand.

Raised Thanksgiving Cake

Work half a cupful of oleo, with the hands, into one cupful of light risen bread dough and add one beaten egg, one cupful of light brown sugar, half a cupful of sour milk, two-thirds of a cupful of chopped seeded raisins and eight minced figs, sprinkled with two tablespoonfuls of flour, and one and a quarter cupfuls of flour sifted with half a teaspoonful of salt, half a teaspoonful of baking soda, one teaspoonful of ground cinnamon and a quarter of a teaspoonful each of ground cloves, mace and nutmeg. Beat well, turn into a large greased bread pan, let rise for one and a quarter hours and bake for one hour in a moderate oven. This cake is made from an old Colonial recipe and will keep for some time. The original recipe calls for half a cupful of brandy and a little more flour.